

## PATENT ABSTRACTS OF JAPAN

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## (54) FLAVOR SEASONING

(57)Abstract:

PURPOSE: A flavor seasoning, obtained by incorporating a flavor raw material with potassium, glutamic acid and sugaralcohol in a specific proportion and having improved flavor and body taste and further high palatability without grassy smell, harshness, etc., derived from the flavor raw material.

CONSTITUTION: A flavor seasoning obtained by incorporating a flavor raw material, preferably FUSHI (smoked and dried fish), potassium, preferably potassium chloride, glutamic acid, preferably sodium glutamate and sugaralcohol at 1W20:1 molar ratio of the potassium to the glutamic acid and 0.1W0.75:1 molar ratio of the sugaralcohol to the total of the potassium, glutamic acid and sugaralcohol.

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